Hotpoint Service and Spares

FOR SERVICE: If you have a problem with your appliance ring our Nationalcall Service

0541 500 500

You will automatically be connected to your nearest local Service Office.

• 364 days a year service call booking • Same day/next day service

• Repairs fully guaranteed for 12 months

• Five year parts guarantee from purchase date

FOR GENERAL ENQUIRIES:- Each Service Office has a Help Desk to answer general or technical enquiries about your appliance. Simply ring the Nationalcall Number (above) and ask for the Help Desk.

FOR SPARES AND ACCESSORIES: Contact your Spares Centre for prices and availability.Telephone numbers for spares enquiries, for the various regions, are listed below.

Service Offices are open between 8.00am-8.00pm Monday to Friday.8.00am-6.00pm on Saturdays and 10.00am-4.00pm Sundays.

Spares Centres and Help Desks are open between 8.00am-5.00pm Monday-Friday and 8.00am-12.30pm on Saturdays.

■ Service Office and Spares Centre
● Service Office only

LONDON

■ **HARROW** Unit 10, Crystal Way, Harrow, Middx. HA1 2HP
For Spares Enquiries (0181) 863 4113

MIDLANDS/NORTH WALES

■ **ALDRIDGE:** Westgate, Aldridge, W Midlands. WS9 8UX
For Spares Enquiries (01922) 743377
■ **NOTTINGHAM:** Ashling Street, Nottingham. NG2 3JB
For Spares Enquiries (0115) 9860387

NORTH

■ **WETHERBY:** Sandbeck Lane, Wetherby. L22 4TW
For Spares Enquiries (01937) 581221
■ **MANCHESTER:** 44/46 Station Rd, Heaton Mersey, Stockport. SK4 3QT
For Spare Enquiries (0161) 432 0255

SCOTLAND

■ **GLASGOW** West Lodge Rd, Blythswood Est, Renfrew. PA4 9EN
For Spares Enquiries (0141) 886 5611

SOUTH

■ **MAIDSTONE:** Larkfield Trading Estate, New Hythe Lane, Larkfield. ME20 6SW
For Spares Enquiries (01622) 716631
■ **SOUTHAMPTON** Unit R, Sth Hampshire Ind. Park, Salisbury Rd, Totton. SO40 3SA
For Spares Enquiries (01703) 867933

SOUTH WALES/SOUTH WEST

■ **BRIDGEND:** 18 Western Avenue, Bridgend Ind. Estate, Bridgend.CF31 3SL
For Spares.Enquiries (01656) 766111

EAST

● **PETERBOROUGH:** Celta Road, Peterborough. PE2 9JB
● **CHELMSFORD** Industrial Buildings, Beehive Lane, Chelmsford. CM2 9TE

Note: Neither of the above two offices have Spares Counters. For spares enquiries please ring Central Spares Administration (01733) 556520 - Telephone sales only.

IRELAND

● **NORTHERN:** 256 Ormeau Road Belfast. BT7 2FZ. Tel: (01232) 647111
■ **EIRE:** 49 Airways Ind. Estate, Dublin17
For Service 00 353 1 842 6088
For spares 00 353 1 842 6836/6861

AGENTS

CHANNEL ISLANDS. -Service provided by Agents. Normal Guarantees apply and certain Extended Warranty Schemes are available.

JERSEY: Reg Mauger Services Ltd, 19 Don Street, St Helier. Tel: (01534) 21625
or Quick Fix Services, L'esperez, Rue de la Croix, St. Clements. Tel: (01534) 854808

GUERNSEY & SARK: Colin Torode Ltd, Grande Rue, St. Martins, Guernsey. Tel: (01481) 38422
or Lakers Appliance Service Ltd, Barras Lane, Vale. Tel: (01481) 51610

ALDERNEY: D A Walters, 32 High Street Tel: (01481) 822686

ISLE OF MAN.-Service provided by Agents. Normal Guarantees apply and certain Extended Warranty Schemes are available.

from Partingtons, 64 Duke St. Douglas. Tel: (01624) 673233
or B Pascoe, Tromode Works, Cronkbourne Village. Douglas. Tel: (01624) 676066
or Manx Electricity Authority, PO Box 177 Victoria Rd, St. Douglas. Tel: (01624) 625811

SHETLAND, ORKNEY AND WESTERN ISLES

Service provided by Agents. Normal Guarantees apply, but Service Schemes are not available.

SHETLAND: Robertson & Peterson, Fort Road, Lerwick. Tel: (01595) 692557
ORKNEYS: Refrigeration Sales and Service, Hatstone Ind. Estate, Kirkwall. Tel: (01856) 875457
WESTERN ISLES: N B McCleod Church Street, Stornoway, Isle of Lewis. Tel: (01851) 705555
OTHER ISLANDS: EXCEPT ARRAN, BUTE AND SKYE - Local Hydro Shops Which are covered by Hotpoint

In accordance with its policy of progressive product design, the Company reserves the right to alter specifications. Hotpoint Ltd, Peterborough, PE2 9JB, England

October 1995 Part No. 910200098

HOTPOINT
SLOT-IN DUAL FUEL COOKER

USER HANDBOOK
MODEL 6556

Hotpoint®

IMPORTANT: FOLLOW THESE INSTRUCTIONS BEFORE USING YOUR APPLIANCE.
A NATURAL GAS APPLIANCE

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For full installation instructions see separate booklet.

Retention of this Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

If the Book is lost or damaged a copy may be obtained from Hotpoint Ltd, Celta Road, Peterborough, PE2 9JB.

Installation

Please read these instructions fully.

Dimensions of Appliance

Height 900mm Width 598mm
Depth 606mm.

Ensure that the cooker is:

1. Installed by a CORGI registered installer in accordance with the British standards and regulations which are detailed in the separate Installation and Maintenance Instructions book.

   Your cooker should **not** be located adjacent to a gas heater as flames from the burners could cause damage to your cooker.
2. Placed so that adjacent walls, partitions, cabinets do not overheat in accordance with dimensions given in your Installation Instructions section, Space required for fitting, page 5.
3. Connected with an approved appliance flexible connection and fitted with a stability bracket to stop the cooker tilting forwards if wrongly used.
4. Levelled on installation using the adjustments provided so that the oven shelves are level.
5. Installed in a room of suitable size. The kitchen must be permanently ventilated if smaller than $11m^3$. Refer to Installation Instructions for vent sizes.

   This cooker must not be installed in a bed-sitting room of less than $20m^3$.
6. Connected to the electricity supply using a properly earthed three pin socket outlet and plug. This appliance must be protected by a 13A fuse in a 13A (BS1363) plug.
7. Installed so that the electrical mains lead is kept clear of any hot surfaces.

For your own safety and to get the best results from your cooker it is important to read right through this Handbook **before** using your cooker for the first time.

- **WARNING – INCORRECT INSTALLATION COULD AFFECT THE SAFETY OF THE APPLIANCE.**

Electrical Requirements

Your cooker is already fitted with a plug incorporating a 13A fuse. If it does not fit your socket the plug should be cut off from the mains lead and an appropriate plug fitted. Before disposing of the cut off plug remove the fuse and then dispose of the plug immediately ensuring that anyone, especially children are not able to plug it into a wall socket as this will create a shock hazard.

WARNING: THIS APPLIANCE MUST BE EARTHED.

Important – Fitting a Different Plug:
The wires in this mains lead are coloured in accordance with the following code:

Green-and-yellow	–	Earth
Blue	–	Neutral
Brown	–	Live

If you fit your own plug, proceed as follows: The wire which is coloured green-and-yellow must be connected to the terminal in the plug which is marked with the letter 'E' or by the earth symbol (⏚), or coloured green, or green-and-yellow.

The wire which is coloured blue must be connected to the terminal which is marked with the letter 'N' or coloured black.

The wire which is coloured brown must be connected to the terminal which is marked with the letter 'L', or coloured red.

In the event of replacing a fuse in the plug supplied a 13A ASTA approved fuse to BS1362 must be fitted.

If the plug is the moulded on type the fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover, the plug must **not** be used until a replacement fuse cover has been obtained and fitted. A new fuse cover can be obtained from your nearest Hotpoint Service Office or local Electricity Company. The colour of the correct replacement fuse cover is that of the coloured marks or insert in the base of the plug.

The cooker should be plugged into preferably an unswitched socket outlet which is properly connected to the house electricity distribution system and efficiently earthed. If in doubt contact your local electricity company or a contractor who is on the roll of the National Inspection Council for Electrical Installation Contracting (NICEIC).

The flexible mains lead, plug and socket must not be directly exposed to flue products or be in contact with hot surfaces.

Mains Lead replacement
This appliance is fitted with a special mains lead, should it need replacing at any time please contact your nearest Hotpoint Service Office (see back page of separate user handbook). A charge will be made for the replacement of the mains lead if you have damaged the lead or if you require a longer lead.

CE

This appliance conforms to the following EEC Directives:

Gas Appliances
90/396/EEC
93/68/EEC

Low Voltage Equipment
72/23/EEC
93/68/EEC

Electromagnetic Compatibility
89/336/EEC
92/31/EEC
93/68/EEC

THIS APPLIANCE MUST BE INSTALLED IN ACCORDANCE WITH THE RULES IN FORCE, AND USED ONLY IN A SUFFICIENTLY VENTILATED SPACE. CONSULT INSTRUCTIONS BEFORE INSTALLATION AND USE OF THIS APPLIANCE.

Hotpoint Service Cover

Satisfaction Guaranteed or Your Money Back

Hotpoint gives you a unique 'Satisfaction Guaranteed' promise - valid for ninety days after you have purchased your Hotpoint product. If there is a problem with your Hotpoint appliance just call your Hotpoint Service Office. If necessary we will arrange for an engineer to call. If the problem is not resolved by us under this Guarantee, Hotpoint will replace your appliance, or, if you prefer, give you your money back. This Guarantee is additional and subject to the terms of Hotpoint's Five Year Parts Guarantee.

Hotpoint's Free Five Year Guarantee

From the moment your appliance is delivered Hotpoint guarantees it for **FIVE YEARS**.

- In the Five Years all replacement parts are **FREE** provided they are fitted by our own Service Engineer. During the first year our Engineers time and labour is also free.
- After the first year we will charge for our Engineers time and labour. We do, however operate a range of Service Plans (see opposite) which for an annual payment enables you to cover any repair costs which may be necessary.
- All of our service repairs are guaranteed for twelve months in respect of our labour and any parts fitted.
- The appliance must be used in the United Kingdom and must not be tampered with or taken apart by anyone other than our own Service Engineer.
- You may, however, buy parts which can be safely fitted without specialist knowledge or equipment. The correct fitting of such parts, provided they are genuine Hotpoint spares, will not affect your Guarantee. Parts are available from our main Hotpoint Spares Centres.
- Our Guarantee does not cover the cost of any repair which is needed because of power cuts, accidents or misuse. Nor does it cover the cost of any visit to advise you on the use of the appliance. Please read the instruction book thoroughly .
- If at any time during the Guarantee period we are unable to repair your appliance, we will refund any repair costs paid to us in the previous twelve months. We will also offer you a new appliance at a reduced charge instead of a repair.
- Our Guarantee is in addition to and does not affect your legal rights.
- Should you need independent advice on your consumer rights, help is available from your Consumer Advice Centre, Law Centre, Trading Standards Department and Citizens Advice Bureau.
- All Hotpoint servicing is done by our own Service Organisation located throughout the United Kingdom and Southern Ireland. It will be happy to deal with any problems.

Hotpoint's Service Care

Whether you have just one or a number of Hotpoint appliances in your kitchen, Hotpoint has a range of Service Schemes to give you complete peace of mind .

Service Cover

A single payment covers you for all repairs during the period of cover, which can be from 1 to 4 years. There is also an option of Service Cover with Maintenance at an additional cost. This includes an annual Electrical and Safety check and replacement of any parts as necessary. For 1 year contracts this takes place towards the end of the contract period.

Kitchen Cover

An annual payment covers you for all repairs for all your Hotpoint appliances which are less than 10 years old. It also covers the cost of loss of food up to £250 in our refrigeration and freezer products. There is also the option of Kitchen Cover with Maintenance at an additional cost. Any additional Hotpoint appliances purchased after you have joined Hotpoint Kitchen Cover will automatically be included during the annual period of cover without further charge.

Appliance Registration

To ensure that you have the opportunity to benefit from any of the above Service Schemes you should complete and return immediately the Appliance Registration Form supplied with your appliance. Full details and costs of our Service Schemes together with an application form will be sent to you at the end of the first year of the guarantee.

Annual Safety/Maintenance Checks

Hotpoint strongly recommends that all its appliances are regularly checked for electrical and mechanical safety whether or not they are covered by a Service Plan.

Proof Of Purchase

For future reference please attach your purchase receipt to this booklet and keep it in a safe place.

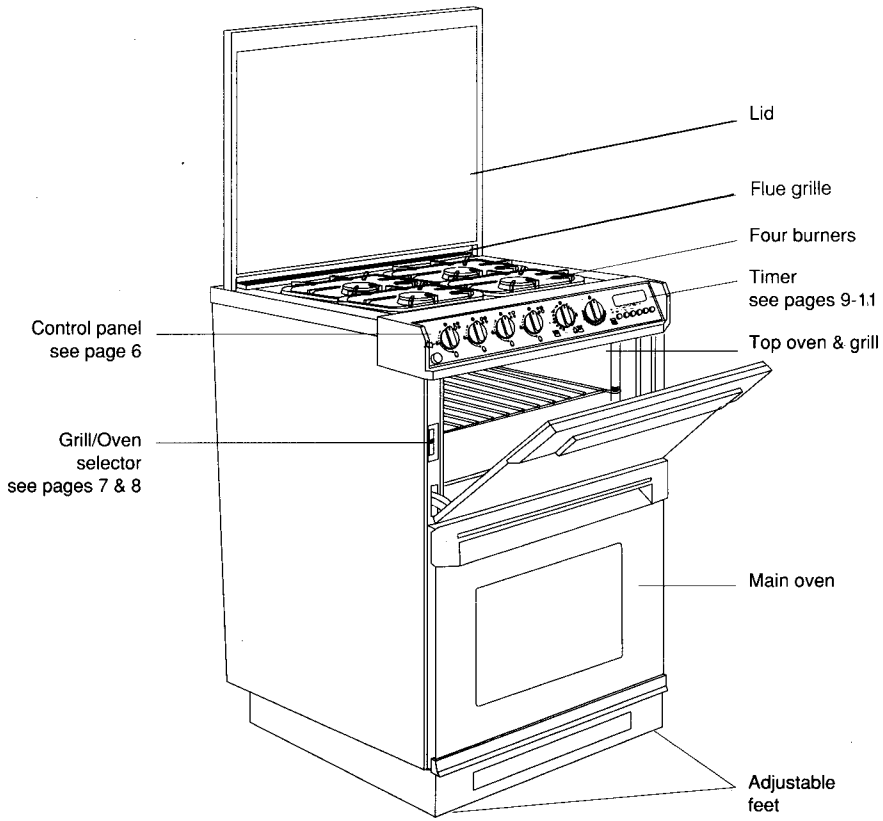
Spares and Accessories

Spares and accessories can be ordered from your local Hotpoint Spares Centre (listed on the back page), using the order form enclosed.

NOTE: Our Engineer will use every effort to avoid damage to floor coverings and adjacent units when carrying out repairs/service work but in locations where the Engineer advises you that it will be impossible to move the appliance without risk of damage, he will only proceed with your approval that no liability is accepted.

The Main Parts of Your Cooker

WARNING: DO NOT TOUCH THE OVEN DOORS WHEN THE OVEN IS IN USE AS THESE AREAS CAN BECOME HOT.

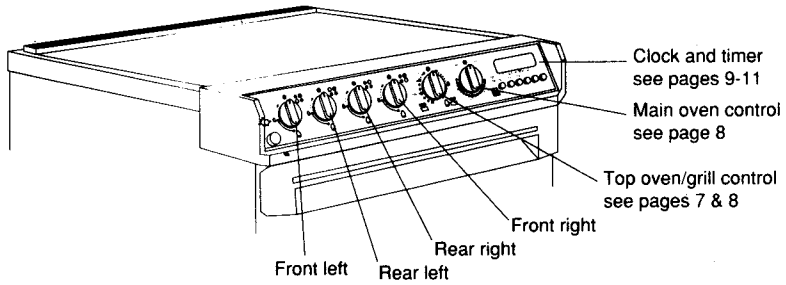


PLEASE NOTE that when the cooker is used for the first time a slight odour may be emitted due to the 'burning off' of any temporary finish on oven fittings and elements and the removal of moisture absorbed by the lagging. The odour will cease after a short period of use.

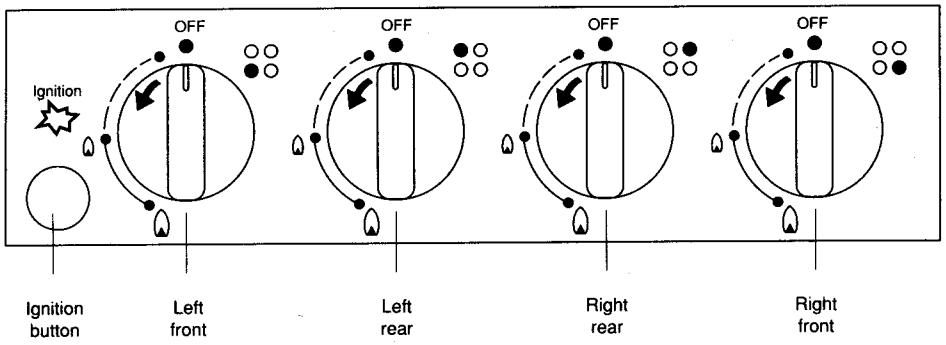
Ensure that the room is well ventilated (eg open a window or door) and that persons who may be sensitive to the odour avoid any fumes. It is suggested that any pets be removed from the room until the 'new smell' has ceased.

ALL COOKING APPLIANCES GET HOT: IN THE INTERESTS OF SAFETY PLEASE KEEP CHILDREN OUT OF THE COOKING AREA AND AWAY FROM THE COOKER.

The Controls



Hob Controls



NOTE: The hotplate is covered by a glass lid. If the burners are accidentally left on when the lid is closed a safety device will cut off the gas to them. **Do not** use this safety device as a way of controlling the hotplate burners.

There are two high speed burners and two simmering burners on the hotplate which will take pans of between 100mm (4") and 230mm (9") in diameter. DO NOT USE heat resisting mats or steel plates to spread the heat. Such simmering aids could cause damage to the pan supports and should not be used. The individual pan supports are interchangeable and are designed so that pans can slide over them easily. Always place pans centrally on the supports. If a pan boils over, it can be moved to another burner to avoid burnt on spillage.

To Use the Hotplate

1. Check that the electricity supply is switched on.
2. Choose the burner to be used. Push in and turn the control knob fully anti-clockwise to the large flame symbol.
3. Press the ignition button until the spark lights the burner, then turn the control knob to the desired setting.
4. A simmer stop setting can be felt at the small flame symbol.
5. To turn off, turn the control knob fully clockwise to symbol ●.

NOTE: Under certain circumstances a slight 'popping' noise can be heard from the hotplate burners. This is perfectly normal and will not affect the performance of the appliance.

If it still won't work ...

Contact the Service Office

If there is still a problem with your Cooker after checking the points above:

1. Switch off the Cooker at the cooker control panel.
2. Call your nearest Hotpoint Service Office or local importer (outside the UK). The telephone number is shown on the back page. Note the number down in the space below:

.....

When you contact us we will want to know the following:

1. Your name, address and post code .
2. Your telephone number.
3. Clear and concise details of the fault.
4. The model number (6556), serial number (situated below the base tray in the lower oven) and the colour.
5. The date of purchase. Enter the date here:

.....

6. If you have taken out one of the Hotpoint Service Schemes.

Please make sure you have these ready when you call.

Spare Parts

Please remember your new appliance is a complex piece of equipment.

'DIY' repairs or unqualified and untrained service people may put you in danger, could damage the appliance and might mean you lose cover under Hotpoint's Parts Guarantee.

If you do experience a problem with the appliance don't take risks; call in Hotpoint's own Service Engineer. The address and telephone number of your nearest Hotpoint Service Office is in your local telephone directory.

Our spare parts are designed exclusively to fit only Hotpoint appliances. Do not use them for any other purpose as you may create a safety hazard.

Care and Cleaning (continued)

MAIN OVEN LININGS

Stay Clean Linings
The Oven Shelves must **NOT** be used without the Stay Clean linings. It is not recommended that these linings be removed for cleaning. The oven roof, back and side linings are coated with a special Stay Clean enamel which has a continuous cleaning action. This works best if a pattern of low and high temperature cooking is followed. Fat splashes are gradually absorbed and dispersed and the linings will need no attention other than wiping off any globules of grease which may occur after roasting an excessively fatty joint. Light stains which may appear mean that this process has not completely finished. Should staining persist, running the oven empty at 200-210°C for 2 hours will assist the cleaning operation.

In the unlikely event of the back panel becoming badly stained an extra heat clean lining can be obtained and fitted over the rear back panel. This panel can be obtained from your local Hotpoint Service Centre - see back page.

To fit this lining follow the instructions on how to remove the oven side heat clean linings. Place this extra lining over the rear back panel and replace the oven side heat clean lining as per instructions.

DO NOT USE SCOURING PASTES AND POWDERS, SOAP FILLED PADS, WIRE WOOL, SPRAY CLEANERS, BRUSH-ON OVEN CLEANERS, CAUSTIC SOLUTIONS, METAL SCRAPERS OR KNIVES OR ANYTHING WHICH MAY CLOG THE PORES OF THE SPECIAL COATING AND PREVENT THE CONTINUOUS CLEANING ACTION.

Replacement of the interior, main oven light.

Obtain a replacement 40 watt bulb (rated for 300°C) from your nearest Hotpoint Spares Centre (see back page).

Disconnect the cooker from the mains electricity supply.

Remove the lamp cover by pulling each side of the cover downwards. Unscrew the light bulb clockwise. If the bulb is tight it is advisable to protect yourself by holding the bulb with a thick cloth in case of breakage.

Replace the bulb anti-clockwise and then push the light cover back into position.

If something goes wrong . . .

Check the following points before calling your Hotpoint Service Office.

1. **Ignition failure**

   All burners failing to ignite: See that the mains electricity is switched on. It is recommended that the mains be left switched on for the convenience of lighting. If the electricity supply should fail, the grill and hotplate can be lit with a match.

2. **Hotplate burner only failing to ignite:**

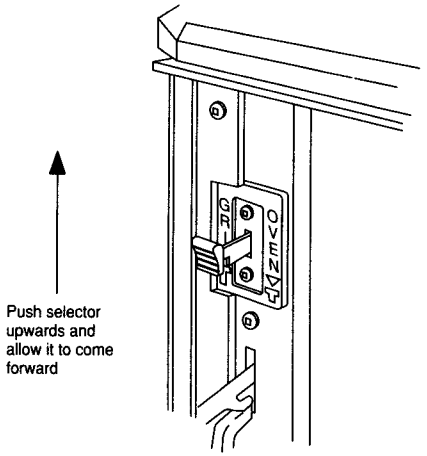
   Ensure that the burner cap is seated correctly and that the gasway and the airhole in the burner are not blocked.

Grill Controls (Top Oven)

NOTE: A smell may be noticed when first lighting the grill. This is due to the newness and will quickly pass.

To Use the Grill

Check that the electricity supply is switched on. Open the grill/top oven door and push and slide the selector switch upwards to 'grill' and allow it to come forward.

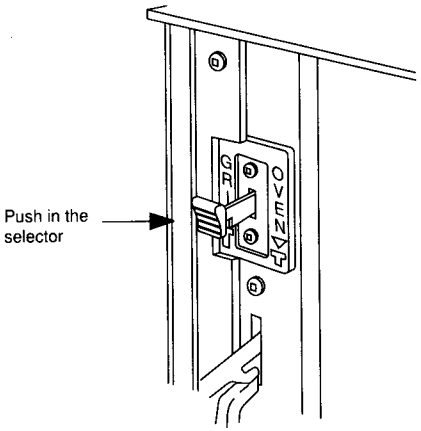


Choose the grill shelf position required (see grilling chart page 13) and slide in the grill pan as far as it will go. Turn the control knob clockwise to the 'stop', push in and turn fully clockwise to the large flame symbol . Press the ignition button on the control facia panel until the spark lights the burner and adjust the control knob to the correct setting (see grilling chart, page 13).

Top Oven Control

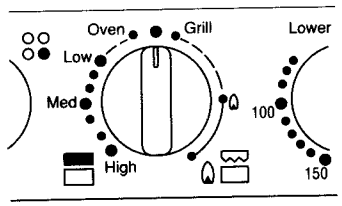
To use the Top Oven

Check that the electricity supply is switched on. Open the top oven/grill door, push in the selector switch and slide it downwards to the 'oven' position.



It is important that this selector is pushed in so that the oven will work properly.

Place the oven shelf in the required position. Push in and turn the Top oven control knob anti-clockwise to HIGH before turning to the required setting. A ticking sound should then be heard. The oven burner is lit when the ticking sound stops.



There is a delay of about one minute whilst the safety device operates before the burner comes on full. If there is no ticking sound and the burner does not light, check that the electricity supply is on and that the 'manual' button has been pressed.

If the oven door is accidentally slammed or closed sharply, the ticking sound will be heard again. This is the ignition system working to ensure that the burner is alight.

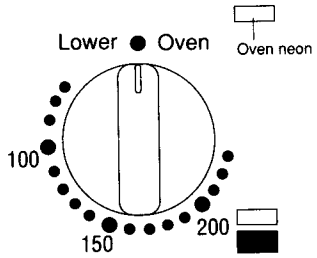
To turn off the oven, push in and turn the control knob fully clockwise to the ● symbol.

Always use **oven gloves** to handle hot shelves and dishes.

A smell may be noticed upon first lighting the oven; this is due to the newness and will quickly pass.

Main Oven Control

Check that the electricity supply is switched on.



This control switches on the lower, main oven.

To select Fan Cooking:

Turn the control anti-clockwise and select any temperature between 70°C and 230°C. As the Control is turned, the fan will start, the oven facia neon and the heating element around the fan will start heating.

The fan will remain on throughout cooking.The oven facia neon will switch off when the selected oven temperature is reached.

Care and Cleaning (continued)

Vitreous Enamel

Clean with a cloth wrung out in hot soapy water.

Stubborn stains can be removed with a cream, paste or liquid cleaner or by gently rubbing with well moistened, literally soaped very fine steel wool pads, eg. Brillo, etc.

Check that the cleaning agent used is approved by the Vitreous Enamel Development Council. The pan supports can be removed individually and taken to the sink or dishwasher. If aluminium based pans are used a silvery deposit may appear on the top edge of the pan supports.

Paint

Wash with a cloth wrung out in hot soapy water only.

DO NOT USE ABRASIVES.

Aluminium

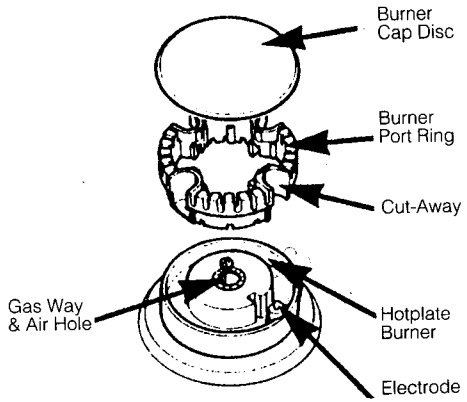
As for enamel cleaning above.

NOTE: Care must be taken to prevent cleaning materials, water or dirt, from entering and blocking the burner cap ports or the burner body, especially the gas way and air hole. Remove any blockage with a fine needle or nylon brush.

When cleaning near any burner avoid pressing the ignition button on the control panel.

Should this happen, no harm will result but, if the electricity supply has been left on, a sharp momentary shock may be felt.

**When fitting the hotplate burner port rings (2 sizes/small rings for RH front and LH rear: Large rings for LH front and RH rear) position them so that the cut away in the ring is located around the electrode. (See Fig. 16) Replace the burner cap disc, enamelled side up.



Glass

As for enamel cleaning opposite. Polish with a clean dry cloth or kitchen roll.

Chromium plated

Wipe with a cloth wrung out in hot soapy water. A liberally soaped very fine steel wool pad, eg. Brillo, etc., or a chrome or stainless steel cleaner may be used.

Plastic

Wipe with a cloth **dampened** with hot soapy water.

Stubborn stains may be removed with a cream cleaner, carefully applied.

Sheet steel

NB. Cleaning should only be necessary if spillage has occurred and blocked the burner ports.

The holes can be cleared by brushing very carefully with a dry brush. DO NOT ALLOW cleaning materials or water to enter the burner ports.

Care and Cleaning

Ensure that the electricity supply is switched off before starting to clean the cooker.

Cooker Mobility

The cooker may be pulled out for cleaning.

Open the top oven door and grip the underside of the grill. Lift and pull the cooker forward. Replace by pushing the cooker backwards. Check the level with a spirit level or a saucer of water.

WARNING

Make sure that the flexible tubing is not stressed and is hanging freely when the cooker is returned to its normal position.

Stability Bracket

If a stability bracket is fitted, check to see that it has entered the back of the cooker when the cooker is returned to its normal position.

CAUTION

Some soft floor coverings may be damaged by pulling the cooker across their surface. **Do not** allow any loose coverings to block the air slot in the plinth panel.

GENERAL

Regular cleaning will help to keep the cooker looking at its best and in correct working order. It is better to clean the cooker when it is cool. Try to wipe any spills as they occur to prevent them from becoming burnt on.

PLEASE NOTE: A white cooker shows soiling sooner than a brown one. We suggest that the white parts are cleaned after each use.

Caustic solutions, washing soda, and some aerosol spray cleaners should not be used on hotplate burner bodies, burner caps, vitreous enamel parts, painted areas, and heat clean enamel linings.

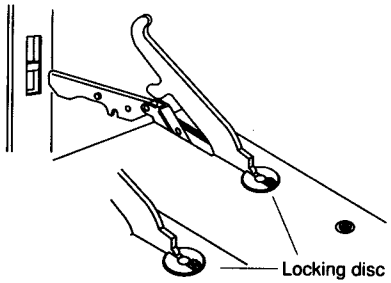
Top Oven Door

The top oven door can be removed for cleaning.

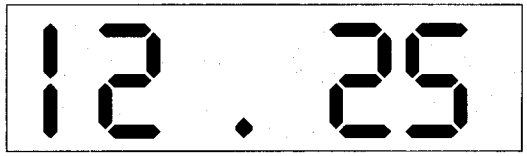
1. Open the door.
2. Using a two pence coin, turn the locking discs, at each side of the door, a quarter turn to the right or left.
3. Tilt the door upwards and lift off at the hinges.

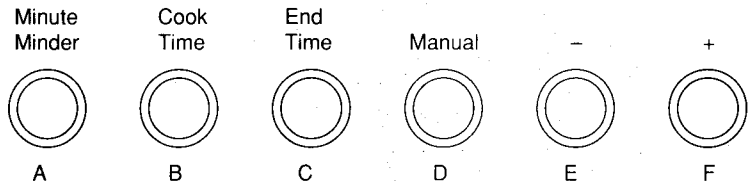
To Replace the Door:

1. With the door slightly tilted, support the lower arm of the hinge and place both hinge arms into the opening. Lower the door into the open position.
2. Turn the discs back to their original position.



The Automatic Oven Timer





The oven timer offers you the following features:

1. Time of Day
2. Minute Timer
3. Automatic Cooking with cook and delay cooking functions.

1. Make sure all oven controls are turned off.
2. Check the electricity supply is turned **On**.
3. Check the clock is at the right time of day. If not, or the electricity has just been switched on, press and hold in any two function buttons (A, B, C or D) and at the same time press either the + or – buttons F or E. The time in the display will increase or decrease.

   If you overshoot the required time simple release the + or – button, then press the other until the correct time is set. All set times can be checked by pressing the appropriate function button.

To set the Timer to switch ON and OFF automatically.

1. Press and release the **cook time** button B and within 2 seconds press the + button F and continue to hold until you have set the required cooking time. (If you overshoot the required cooking time press – button E until cooking time is set.) Note: COOK TIME refers to duration of cooking.

   NOTE: When COOK TIME is cancelled by pressing the – button E, END TIME is automatically cancelled and AUTO flashes on and off. Press MANUAL button D, to remove AUTO.
2. When the cook time has been set, press and release the **end time button** C and then within 2 seconds press the + button F. (The display will start off by showing the earliest possible end time.) Continue to hold in the button until the time you require the food to be cooked by appears in the display. (If you overshoot the required time press the – button E.)
3. Release the buttons, the display will revert to the time of day with AUTO illuminated.

4. Turn the oven control to the desired temperature. The oven will now automatically switch on at the preselected time and switch off once the cook time has elapsed.
5. **When AUTO cooking is completed turn the oven control to the OFF position and return the time to Manual by pressing button D.**

Power Cuts
If, on your return to the oven, 0.00 and AUTO are flashing alternately in the display, this shows that there has been a power failure and that the food is unlikely to be cooked. Reset the correct time.

To set the Timer to switch OFF automatically.
1. Press and release the **cook time** button B and within 2 seconds press the + button F and continue to hold until you have set the required cooking time. (If you overshoot the required cooking time press the – button E until cooking time is set.)
2. Release the button, the display will revert to the time of day with AUTO illuminated.
3. Turn the oven control to the desired temperature. The oven will cook now and automatically switch off once the cook time has elapsed.
4. **When the cooking is completed turn the oven control to the OFF position and return the timer to Manual by pressing button D.**

Minute Minder
1. Press and release **Minute Minder** button A and within 5 seconds press the + button F and continue to hold until you have set the required time. (If you overshoot the required time press the – button E.)
2. After releasing the button the display will revert to the time of day. During the delay period, the time can be checked by pressing the **Minute Minder** button A.
3. At the end of the set time an audible reminder will sound for a short period of time, to cancel press minute minder button. To cancel minute minder press and hold button A, at the same time press button E until 0.00 appears in the display.

Automatic Cooking
The Top Oven and Main Oven can be controlled by the automatic timer. When the timer control has been set for one oven it is possible to use the other oven only on the same automatic cooking programme. The grill will not function when the Top Oven is set to cook automatically.

Hints on Automatic Cooking
Select foods which will take the same time to cook and require approximately the same temperature. Ensure food is cooked thoroughly before serving.
Foods should be well sealed in dishes to prevent the loss of liquid during cooking. Aluminium foil makes a good seal.
Food should be as cold as possible when it goes into the oven, preferably straight from the refrigerator. Frozen meat and poultry should be thawed thoroughly before it is put in the oven. Dishes containing left-over cooked meat or poultry, for example Shepherds Pie, should not be cooked automatically if there is to be a delay

Temperature Conversion Chart

Conventional Electric		Gas Mark
°F	°C	
200°	100°	1/4
225°	110°	1/4
250°	130°	1/2
275°	140°	1
300°	150°	2
325°	160°	3
340-350°	170-180°	3-4
350-375°	180-190°	4-5
375-400°	190-200°	5-6
400-440°	200-225°	6-7
450-500°	230-250°	8-9

Condensation
Condensation may become evident on the inner door. This is normal when heat and moisture are present and may be a result of any of the following:
1. Kitchen temperature and ventilation
2. The moisture content of the food, eg. meat, roast potatoes, Yorkshire pudding, roasting meat, etc.
3. The quantity of the food being cooked at any one time.

Main Oven Cooking Charts (continued)

FOOD	Thermostat Setting	Approx. Cooking time and Comments
Cakes and Pastries		
*Small cakes – 16 per tray	160°C	17-25 mins.
*Victoria Sandwich – 8in (205mm)	160°C	23-30 mins.
*Fatless sponge – 2x7in (180mm) *Swiss roll – 9x13in (230x310mm)	170/180°C	10-15 mins.
Christmas cake – 8in (205mm)	120°C	4-6½ hrs. depending on recipe
*Madeira cake – 7in (180mm)	130/140°C	1½-2 hrs.
Rich fruit cake – 9in (230mm)	130°C	2½-2 hrs.
*Shortcrust pastry	180°C	15 mins.-1 hr. depending on recipe
*Rich shortcrust pastry	160/170°C	15-20 mins.
*Flaky and puff pastry	190/200°C	8-25 mins. depending on recipe
*Choux pastry, eclairs, etc.	190/200°C	25-35 mins.
*Scones	200°C	10-15 mins.
Shortbread	140°C	40-60 mins.
Biscuits	150/160°C	10-25 mins. depending on recipe
Yeast Mixtures		
*Bread	190/200°C	30-40 mins.
*Rolls	190/200°C	15-20 mins.
*Chelsea buns	190°C	15-20 mins recipe
Miscellaneous		
*Yorkshire pudding – large	180/190°C	30-45 mins depending on size
– individual	180/190°C	20-25 mins.
*Soufflés	160°C	25-30 mins.
*Meringues	80°C	3-4 hrs.
Baked Potatoes	160°C	1-1½ hrs.
*Frozen pies (shortcrust pastry)	180°C	25-35 mins. depending on make
Quiches	160°C	30-35 mins. (Flan case 'baked blind' at 180°C)

*Pre-heat for 10 mins.

period.

Warm food should never be placed in the oven if there is to be a delay period. Stews prepared by frying the meat and vegetables should be cooked as soon as possible.

It is advisable to cover most dishes either with a lid or foil to keep the food moist and prevent the transfer of odours. If the food is to be served golden brown, it may be left uncovered or have the lid removed for quick browning before serving.

Wine or beer may ferment and cream may curdle during the delay period, so it is best to add these ingredients just before serving.

Particular care should be taken over the selection of food in hot weather.

Dishes containing liquid should not be filled too full to prevent boiling over.

To prevent discoloration of certain fruit and vegetables such as apples, pears, turnips and parsnips, a little lemon juice should be added to the cooking liquid.

Potatoes should be parboiled or brushed with fat to prevent discoloration during delay time.

Many foods which are usually cooked on a hotplate can, with a little thought, be cooked in an oven instead.

Using the hob

When using the hob it is essential that the safety guidelines listed below are followed.

DO NOT place heat resisting mats or steel plates on the pan supports, underneath pans, to spread the heat. This could damage to the pan supports.

DO NOT allow larger sized pans to overhang the hotplate.

DO NOT press the ignition button when any of the burner caps are removed, as this may reduce the life of the spark generator.

DO NOT use badly designed or misshapen pans which may be unstable.

DO NOT allow pan handles to stick out beyond the hotplate (where they can be knocked) or over another burner.

DO NOT fill chip pans more than one third full.

DO NOT wear garments with long flowing sleeves whilst cooking or garments which might catch fire easily.

DO NOT use round based Woks directly on the pan supports.

DO NOT leave a burner on without a pan in position.

DO NOT leave items which could catch fire (tea towels, etc.) near to burners or over the flue outlet.

Energy Saving Recommendations

In order to get the best value out of your hotplate the following Economy Tips are recommended:

Put lids on saucepans. Always position pans centrally over the burner.

Turn down the flames so that they do not lick up the sides of the pan.

Do not overfill kettles or pans, boil only the amount of liquid you need.

Turn down the gas as soon as the contents of the pan have boiled.

Vegetables cut into smaller pieces take less time to cook – and use less gas.

More than one vegetable can be cooked in the same pan, eg. carrots and potatoes.

Do not light the burner until the pan is in position and turn off the burner before removing the pan.

In hard water areas, descale kettles regularly.

Safety: Keep all saucepan handles turned to a safe position so that they are out of reach of small children and they are not easily knocked when working in the vicinity of the cooker.

Main Oven Cooking Charts

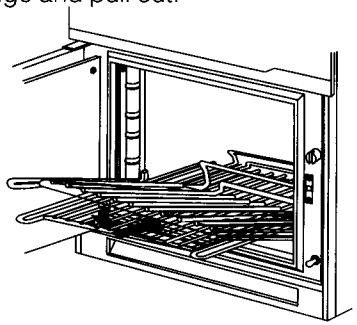
The following times and oven control are for **guidance only**. The thermostat setting may be altered by 10°C either way to give a result more to your satisfaction. Turn the thermostat control to 230°C before selecting the appropriate temperature.

FOOD	Thermostat Setting	Approx. Cooking time and Comments
Starters		
Patés and Terrines	160°C	1-1¼ hrs.
Fish		
Whole fish	160/170°C	25 mins.-1hr. depending on recipe and size of fish
Fish fillets/steaks	160/170°C	25-30 mins.
Meat and Poultry		
Beef	160/170°C	25 mins. per lb + 20 mins. over
Lamb	160/170°C	25 mins. per lb + 20 mins. over
Pork	160/170°C	30-35 mins. per lb + 35 mins. over
Chicken	160/170°C	15-20 mins. per lb + 15 mins. over
Duckling/Gosling	170/180°C	20-25 mins. per lb + 20 mins. over
Turkey	160/170°C	15 mins. per lb + 15 mins. over
Game	170/180°C	30 mins.-1hr. depending on amount
Casseroles	140/150°C	1½ hrs. and over depending on recipe and cut/type of meat used
Puddings		
Milk pudding – 1pt. (550ml)	130/140°C	1½-2 hrs
Baked custard – ½ pt. (300ml)	130°C	35 mins.
*Baked fruit sponge	160°C	35-45 mins.
Baked apples	170°C	30 mins.
Meringue puddings	120°C	25-30 mins.
*Apple tart – 10in (254mm)	180°C	45-50 mins.
Fruit crumble	170°C	40-45 mins.

*Pre-heat for 10 mins.

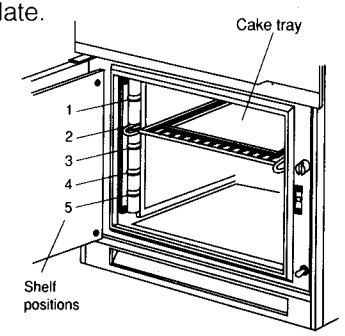
Main Oven – Fan Cooking

The oven has three shelves which can be used in five shelf positions numbered from the top. Each shelf has a safety 'stop' to prevent it from being pulled out too far when attending to food. To remove a shelf, draw it out to the 'stop', lift the front edge and pull out.



When replacing a shelf, lift the front edge to pass the shelf 'stops'.

A meat tin and baking tray are provided with the cooker. This tray is the maximum size which should be used, but two dishes may be cooked side by side almost equally as well even though the space they occupy is larger than the tray. The tray must not be allowed to go over the tray 'stop' on the shelf or the 'stop' on the base plate.



The heat for Fan Cooking in the Main Oven is provided by an element situated at the back of the oven, around the fan.

Fan cooking is ideal for large poultry or joints of meat, reducing cooking times and often eliminating the need for preheating the oven. It is also ideal for batch cooking where food is cooked on more than one level, because the forced circulation of hot air gives an even temperature from the top to the bottom of the oven.

The operation of the controls is covered on page 8.

The oven control is marked from 70°C – 230°C. Refer to the cooking chart (pages 21 and 22) and place the oven shelf (or shelves) in the required position(s). One tray of food will cook equally well in any shelf position but, for best results, when batch baking, use evenly spaced shelves, ie. 1st, 3rd and 5th. Turn the oven control knob fully anti-clockwise to 230°C and then down to the required setting. Because the heat is circulated by a fan, it is generally possible to cook food at approximately 10°C – 20°C lower and in some cases for slightly less time than stated in recipe books. A 10 minute pre-heat will be beneficial for some food eg. bread, scones and Yorkshire pudding.

Preparation and Roasting of Large Poultry

Poultry larger than 25lb (11.5kg) in weight should be securely trussed and then closely wrapped in more than one layer of cooking foil. Place the bird directly onto the shelf in the fourth or fifth position, with a large roasting tin on the base plate to collect the juices.

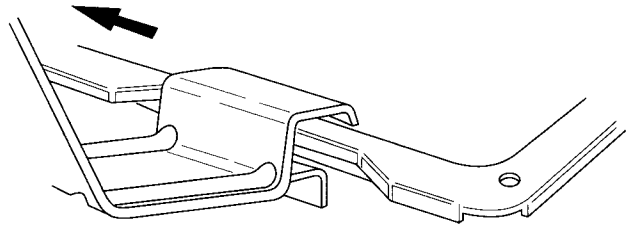
It is very important to check that the bird and the foil DO NOT overhang the back of the oven shelf. The maximum weight of turkey which can be accommodated is 32lb (14.5kg) provided it is of suitable shape.

Using the Grill

THE DOOR MUST REMAIN FULLY OPEN WHEN THE GRILL IS BEING USED. PARTS OF THE COOKER AROUND THE GRILL, eg. THE CONTROLS MAY BE HOT WHILST THE GRILL IS BEING USED. KEEP YOUNG CHILDREN AWAY.

A smell may be noticed when first lighting the grill. This is due to the newness and will quickly pass.

The grill is fitted in the roof of the top oven can has a large grill pan with a reversible wire grid. The grill pan can be used on the shelf in any of the three shelf positions which are numbered from the top. To attach the handle; hook it on to the side of the pan at the cut out edge. Slide it to the left along the pan to the indentation. To remove the handle; slide it to the right as far as the cut out edge and then lift off.



The Grilling Chart

The following chart is given as a guide, but can be altered to suit personal taste and to allow for differences in thickness and size of food. The grill can be used from 'cold' but for best results pre-heat for 2 minutes. Most cooking is done with the heat full on but it may be desirable to reduce it for thicker pieces of meat or for keeping food warm.

Shelf Position	Grid Position	Examples of Use
1	HIGH	Toast, pikelets/crumpets, bacon, thin sausages, beefburgers, tomato halves.
	LOW	As above and including steak (rare and medium), kippers, gammon, kidneys and toasted snacks.
2	HIGH	Toast, toasted snacks, thick sausages, beefburgers, fish fingers, steak (well done) and gammon.
	LOW	Chops (with heat turned down for part of cooking time).
	BASE OF PAN	Whole fish, fish fillets and fish steaks.
3	LOW	Chicken portions (with heat turned down for part of cooking time).

For *au gratin* dishes, eg. Macaroni Cheese etc., and meringue toppings, eg. Baked Alaska, stand the dish directly on the floor of the grill compartment. The base of the grill pan can be used for warming fruit garnishes with the heat turned down or cooking onion rings and sauté potatoes with the heat full on.

Using the Grill (continued)

To turn off the gas, turn the control knob anti-clockwise to the symbol ●

Before closing the grill door make sure that the burner is off.

When the main oven is in use, the grill compartment can be used for plate warming.

To store the grill pan, remove the handle and place the pan on the shelf.

DO NOT use the grill without a pan or dish in position as the heat could damage the base of the grill compartment.

DO NOT store the grill pan when the grill is still on or immediately after use.

PLEASE NOTE:

Strong detergents used in dishwashers may cause damage to the grill pan grid finish. Please clean by hand in soapy water and as described in CARE AND CLEANING Section Chromium Plating.

Safety Requirements for Deep Fat Frying

The following recommendations should be followed:

a) **Never** leave the pan unattended on the heat, eg. to answer the telephone.

b) Always use a deep pan large enough to cover the cooking zone.

c) **Never** fill the pan more than one third full with oil or fat. On no account mix oil and fat.

d) **Do not** overload the pan by trying to fry too much. The pan containing oil and food should not be more than two thirds full.

e) Always dry food thoroughly before frying and lower it slowly into the oil.

f) **Do not** use a lid on the pan.

g) Always keep the outside of the pan clean and free from fat and oil.

h) **Do not** allow excessive splashing of oil onto the hob.

In the event of fire follow these steps:

1. If a saucepan or chip pan catches fire **TURN OFF THE HEAT IF SAFE TO DO SO**, using the control on the front of the cooker.
2. **DO NOT** attempt to move the pan, this may cause the fire to spread to other areas.
3. If available use only an **APPROVED FIRE EXTINGUISHER** for the purpose, ie. **DRY POWDER**, **CO_2** or **HALON**.
4. If a **FIRE EXTINGUISHER** is **NOT** available, smother the flames with a **DAMP CLOTH**; **or FIRE BLANKET**.

   When smothering the flames **DO ENSURE** that your **FACE AND ARMS** are **WELL PROTECTED** from the flames to save you from becoming hurt.
5. After the fire has been extinguished **DO NOT MOVE OR TOUCH** the pan at least 30 minutes.
6. If you **FAIL** to put the fire out call the fire brigade immediately.

FOOD	Oven Control Setting	Shelf Position	Approx. Cooking time and Comments
Cakes (continued)			
Victoria sandwich 2 x 7in (180mm)	MED	2	16-18 mins. Tins placed side by side
Biscuits			
Piped biscuits (Viennese)	MED	2	12-15 mins.
Shortbread	LOW	1	45 mins.-1hr.
Miscellaneous			
Bread rolls	HIGH	2	15 mins.
Vol-au-vents	HIGH	1	10-15 mins.
Yorkshire pudding (individuals)	MED	1	25 mins. Fat heated on HIGH for 10 mins. approx. of pre-heat period.

FOOD	Oven Control Setting	Shelf Position	Approx. Cooking time and Comments
Vegetables			
Baked jacket potatoes	MED	2	1½ hrs. Place directly on to shelf.
Baked onions – whole	MED	2	1 hr.
Battered onion rings	HIGH	1	20 mins. Cooked from frozen.
Oven chips	HIGH	2	20 mins. Cooked from frozen.
Scalloped potatoes (dish covered with foil)	HIGH	2	1 hr. Remove foil for at least 10-15 mins.
Puddings			
Apple Amber	LOW	3	30 mins.
Apple Crumble – raw apples	MED	2	45 mins.
Apple tart (or pie) – 9in (230mm) plate	MED	2	55-65 mins.
Baked apples – 4 med.	MED	2	40-60 mins.
Bread & Butter Pudding	MED	3 or baseplate	55 mins. or unit 'set'
Egg custard – 1pt (500ml) milk warmed	MED	2	25-35 mins. until set. Allow 45-50 if a bain marie is used
Egg custard tart – ¾ pt (400ml) milk warmed	MED	2	25 mins. Bake the pastry case 'blind' for 15-20 mins. before adding the filling.
Rice pudding – 1pt (550ml) milk warmed	LOW	2 or 3	2½-3 hrs.
Sponge flan case – fatless – 2 egg mix	MED	1 or 2	12 mins. Pre-heat for 20 mins on MEDIUM
Stewed fruit – 1lb (450g)	LOW	2	1hr.
Cakes			
Choux pastry – eclairs	MED	2	35-45 mins.
Christmas cake – 8½in (215mm)	LOW	3	4-6 hrs. depending on recipe & size.
Fruit cakes 7in (180mm)	LOW	2	2½ hrs.
Madeira cake 7in (180mm)	LOW	2	1½ hrs. Place the citron peel on top after approx. 1 hr.
Gingerbread	LOW	2	1¾-2 hrs. depending on size & recipe
Mince pies – 1 dozen	MED	2	20 mins.
Queen cakes – 20	MED	2	18-22 mins.
Raspberry buns	MED	2	15-20 mins.
Scones – 20	HIGH	1	10-15 mins.
Sponge sandwich – fatless 2 x 7in (180mm) 2 egg mix	MED	2	20-25 mins. Tins placed side by side
Swiss roll 9 x 13in (203 x 310mm) 3 egg mix	HIGH	2	8-10 mins. – 3 egg mix

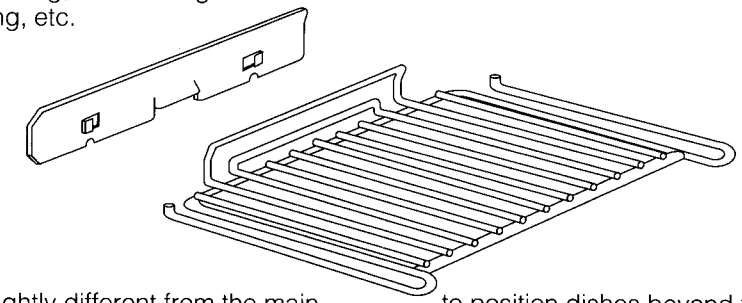
Top Oven

Your oven has a large capacity main oven and a smaller top oven. Both ovens can be used manually or automatically.

The top and main ovens can only be controlled simultaneously by the automatic timer. When the timer has been set for one oven, it is only possible to use the other oven on the same programme.

The Top Oven

The advantage in using the top oven is that smaller amounts of food can be cooked leaving the main oven free for bulk baking, entertaining weekend cooking, etc.



It is slightly different from the main oven because it does not have a thermostat. The oven control has three fixed settings: LOW, MEDIUM and HIGH. It is just as simple to use, and produces excellent results. One shelf with a chromium plated shield is provided in the oven and can be used in three shelf positions, numbered from the top. The shelf has a safety stop to prevent it from being withdrawn too far and has been especially designed for use in the top oven only and MUST NOT be interchanged with the main oven shelves. The shield is easily removed for cleaning but MUST be replaced on the shelf before cooking.To remove the shelf, draw it out to the stop, lift the front edge and pull out. When replacing the shelf, lift the front edge to pass the shelf stops.

The base of the oven can be used for cooking, but care must be taken not to position dishes beyond the 'stop'.

The meat tin and cake tray provided with the main oven can be used in the top oven. Also the grill pan (without handle) may be used for roasting smaller joints.

Chart showing the equivalent thermostat settings and oven heat description

Oven Control Setting	Equivalent Thermostat Setting	Oven Heat Description
Low	1, 2 or 3	Cool or warm
Medium	3,4, 5 or 6	Moderate or fairly hot
High	6, 7, 8	Hot or very hot

Using this guide and the cooking chart as references, your favourite recipes can be successfully translated for cooking in the top oven. Because individual tastes vary considerably the cooking chart is only a guide. The three oven settings and the 3 shelf positions can be varied to allow the maximum in flexibility and controllability to suit your own requirements.

Points to bear in mind when using the top oven:

1. **Best results are obtained by pre-heating the oven for 15-20 mins.**
2. The tray should always be pushed to the back of the shelf.
3. Food which is higher than or will rise above 115mm (4½in) cannot be cooked in the top oven.
4. If both ovens are being used at the same time it may be necessary to lower the shelf position in the top oven.
5. When placing food in the preheated oven take care not to touch the enamelled strip at the front of the grill.

When the main oven is in use, the top oven can be used as a plate warming compartment.

DO NOT place dishes beyond the 'stop' on the base plate.

DO NOT block the oven outlet vents at the top, rear, or burner opening in the oven with foil used to cover food.

DO NOT leave cooked food in the top oven when it is off to become warm by heat from the main oven.

DO NOT place bone china to warm in the top oven when the oven is on.

Always use oven gloves when removing items from the top oven/grill.

Top Oven Cooking Chart

Top Oven Cooking Chart

This information has been complied by adapting familiar basic recipes for cooking in the top oven. Times can only be approximate and used as a guide because of differences in ingredients, recipes, bakeware and personal taste. For best results always pre-heat the oven for 15 to 20 minutes unless otherwise stated on the cooking chart.

FOOD	Oven Control Setting	Shelf Position	Approx. Cooking time and Comments
Starters and Savouries			
Paté	LOW	2	2 hrs. standing in a bain marie
Cheese straws	HIGH	2	10 mins.
Sausage rolls	HIGH	1	25 mins. cooked from frozen
Fish			
Baked fish	MED/HIGH	2	20-30 mins.
Crispy cod steaks	HIGH	3	20-25 mins. cooked from frozen
Russian fish pie	MED	2	20 mins.
Meat			
Beef	MED	3	25-30 mins. per lb (450g) + 25-30 mins. over
Ham	MED	3	25-30 mins. per lb (450g) + 25-30 mins. over
Lamb	MED	3	30-35 mins. per lb (450g) + 30-35 mins. over
Pork	MED	3	35-45 mins. per lb (450g) + 30-35 mins. over
Pork Chops	HIGH	3	30-45 mins.
Chicken	MED	3	25-30 mins. per lb (450g) + 25-30 mins. over
Turkey	MED	3	15-20 mins. per lb (450g) + 15-20 mins. over
Main Course dishes			
Casseroles 1½lb (700g) meat	MED	3	1-3 hrs. depending on cut and quantity of meat
Cornish Pasties (pre-cooked filling)	MED	2	30-35 mins.
Shepherds Pie	MED	2	30 mins. with a pre-cooked filling
Pizza (home-made scone-type base)	HIGH	2	25 mins.
Toad in the hole	MED	1	45-50 mins. Place the sausages in tin for last 10 mins. of pre-heat period.
Quiche – 8in (205mm) metal tin, ½ pt (300ml) filling	MED	2	50 mins. Bake the pastry case 'blind' for 15-20 mins. before adding the filling.
Individual frozen pies (raw pastry)	HIGH	3	30 mins. Cooked from frozen.

Times are for a 'cold start' oven

Times are for a pre-heated oven